

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/23/17 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 01/24/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012417-0140

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
94	2-6	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
95	2-8	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
96	2-8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
97	2-4	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
98	2-6	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
99	2-4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	960 PAC/ml			
100	2-17	Pint	Buttermilk	Not Found		<1 EHSCC/g				
101		4 Ounces	Raw #2		Not Found		<2500 EPAC/ml	210000		

SSF: 4100

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 01/24/17 **Time:** 09:17

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley